

REPORT MARKING INSTRUCTIONS

TDH STANDARDIZATION REPORT

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

*Indicates critical items

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

1. DEMONSTRATION OF KNOWLEDGE*

IN/ OUT

The person in charge has three options for demonstrating knowledge. Inability to meet one of those options constitutes OUT of compliance.

The certified test must be part of an accredited program. Such credentials are indications that management is taking initiative to gain and confirm food safety knowledge, should be acknowledged in that light, and combined with one of the other two methods of demonstration cited in the Texas Food Establishment Rules (TFER) can be used to establish compliance with § 229.163(b).

N.A.

Do Not Mark This Item N.A.

N.O.

Do Not Mark This Item N.O.

2. EMPLOYEE HEALTH*

IN/ OUT

A. Management awareness and policy re: handling employee health situations*

This item may be marked IN or OUT of compliance on either management awareness or policy. There must be a management policy, not necessarily written, that directs the handling of employee health situations in a way that is equivalent to §229.163 of the TFER. Refer also to #2 (B).

N.A.

Do Not Mark This Item N.A.

N.O.

Do Not Mark This Item N.O.

IN/ OUT

B. Visible or known symptoms / or known diagnoses dealt with according to the Texas Food Establishment Rules.*

This item may be marked IN or OUT of compliance on the failure to appropriately restrict or exclude based on the evidence presented by symptoms or known diagnoses.

To evaluate compliance, or determine if there is management awareness of how to recognize potential problems and deal with various situations, combine the following observations:

- (1) The dialogue under # 2 (A) of this section with the person in charge; and
- (2) Your observations of the food workers for symptoms.

N.A.

Do Not Mark This Item N.A.

N.O.

Do Not Mark This Item N.O.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

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3. CONSUMER ADVISORY*

| | |
|----------|--|
| IN/ OUT | A. Inform especially vulnerable consumers about the increased risk associated with eating shellfish in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria. |
| N.A. | This item may be marked N.A. in a food establishment that does not deliver shellfish for raw consumption to the consumer. |
| N.O. | Do Not Mark This Item N.O. |
| IN / OUT | B. The prescribed Heimlich maneuver poster is placed in a location conspicuous to employees or consumers. |
| N.A. | This item may be marked N.A. in a food establishment where no space for eating is designed or designated. |
| N.O. | Do Not Mark This Item N.O. |
| IN/ OUT | C. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets. |
| N.A. | This item may be marked N.A. in a food establishment that does not offer food for self service by the consumer. |
| N.O. | Do Not Mark This Item N.O. |

4. FOOD FROM APPROVED SOURCE*

| | |
|---------|---|
| IN/ OUT | A. All food from regulated food processing plants / no home prepared or canned foods* |
| N.A. | Do Not Mark This Item N.A. |
| N.O. | Do Not Mark This Item N.O. |
| IN/ OUT | B. All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold* |
| N.A. | This item may be marked N.A. if shellstock are not used in the establishment. |
| N.O. | Do Not Mark This Item N.O. |

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4. FOOD FROM APPROVED SOURCE

IN/ OUT C. Game approved by regulatory authority*

N.A. This item should be marked N.A. if game is not offered in the establishment.

N.O. **Do not mark** This Item N.O.

IN/ OUT D Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*

This item may be marked IN or OUT of compliance on any one of the listed items. If the food is safe and unadulterated, but you are not able to check any temperatures of food during receiving or are not able to determine the condition of foods transported, mark the item IN compliance.

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT E. Shellstock tags retained for 90 days from the date the container is emptied*

This item may be marked IN or OUT of compliance, with notes made concerning the reason it is marked OUT of compliance.

N.A. This item may be marked N.A. if shellstock are not used in the establishment

N.O. **Do Not Mark** This Item N.O.

IN/ OUT F. Written documentation of parasite destruction maintained for fish products for 90 days

N.A. This item may be marked N.A. if raw, raw-marinated, or partially cooked fish (excluding tuna species listed in the TFER) are not used in the establishment.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT G. CCP monitoring records maintained in accordance with HACCP plan*

N.A. This item may be marked N.A. if these types of records are not required for the operation of the establishment.

N.O. **Do Not Mark** This Item N.O.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

5. TIME / TEMPERATURE CONTROLS

NOTE: *Cooking temperatures must be taken to make a determination of compliance or noncompliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or noncompliance. If one food item is found out of temperature the item must be marked as OUT of compliance.*

5.1 *Inadequate Cook**

IN/ OUT **A. Raw eggs broken for immediate service cooked to 63°C (145°F) for 15 seconds, eggs not prepared for immediate service cooked to 68°C (155°F) for 15 seconds**

N.A. This item may be marked N.A. if eggs are not used in the establishment (this will likely be a rare occurrence since eggs, if not cooked for immediate service are used in other recipes)

N.O. This item may be marked N.O. if eggs are used in the establishment, but you are unable to determine the cooking temperature.

IN/ OUT **B. Comminuted fish, meat, game animals cooked to 68°C (155°F) for 15 seconds**

N.A. This item may be marked N.A. if comminuted meats are not used in the establishment.

N.O. This item may be marked N.O. if one or more types of comminuted meats are used, but you are unable to determine the cooking temperature for any of them.

IN/ OUT **C. Pork roasts and beef roasts, including formed roasts, are cooked to 54°C (130°F) for 121 minutes or as chart specified and according to oven parameters per chart**

N.A. This item may be marked IN or OUT of compliance for one or all of the types of meat.

N.A. This item may be marked N.A. if roasts or formed roasts are not used in the establishment.

N.O. This item may be marked N.O. if one or more of these meat items are used, but you are unable to determine the cooking temperature for any of them.

IN/ OUT **D. Ratites, pork, and injected meats cooked to 68°C (155°F) for 15 seconds**

N.A. This item may be marked N.A. if NONE of the listed foods are cooked in the establishment.

N.O. This item may be marked N.O. if one or more of the listed foods are cooked in the establishment, but you are unable to determine the cooking temperature for any of them.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

5. TIME / TEMPERATURE CONTROLS

5.1 *Inadequate Cook**

| | |
|---------|---|
| IN/ OUT | E. Poultry; wild game; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry or ratites cooked to 74°C (165°F) for 15 seconds |
| | This item may be marked IN or OUT of compliance for one or all of the types of poultry/ wild game or stuffed items. |
| N.A. | This item may be marked N.A. if poultry / wild game or stuffed items are <u>not</u> used in the establishment. |
| N.O. | This item may be marked N.O. if one or more items are used, but you are unable to determine the cooking temperature for any of them. |
| IN/ OUT | F. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces are a cooked color |
| N.A. | This item may be marked N.A. if whole-muscle, intact beef steaks are <u>not</u> cooked in the establishment. |
| N.O. | This item may be marked N.O. if whole-muscle, intact beef steaks are used in the establishment, but you are unable to determine the cooking temperature. |
| IN/ OUT | G. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands covered for 2 minutes after cooking |
| N.A. | This item may be marked N.A. if raw animal foods are <u>not</u> cooked in a microwave. |
| N.O. | This item may be marked N.O. if raw animal foods are cooked in a microwave but you are unable to determine the cooking temperatures for any of them |
| IN/ OUT | H. All other PHF cooked to 63°C (145°F) for 15 seconds |
| N.A. | This item may be marked N.A. if other PHF foods <u>not</u> listed above are <u>not</u> cooked in the establishment. |
| N.O. | This item may be marked N.O. if you are unable to determine the cooking temperature of any food, but it should be a rare occurrence. The inspection should be arranged at an optimum time for measuring at least one cooked item. |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

5. TIME / TEMPERATURE CONTROLS

5.1 *Inadequate Cook**

IN/ OUT **I. All fruits and vegetables that are cooked for hot holding are cooked to 60°C (140°F)**

N.A. This item may be marked N.A. if fruits and vegetables are not cooked in the establishment for hot holding.

N.O. This item may be marked N.O. if you are unable to determine the cooking temperature of any fruits and vegetables cooked for hot holding. The inspection should be arranged at an optimum time for measuring at least one cooked item.

5. TIME / TEMPERATURE CONTROLS

5.2 *Reheating**

IN/ OUT **A. PHF are rapidly reheated to 74°C (165°F) for 15 seconds**

N.A. This item may be marked N.A. if foods are not held over for a second service.

N.O. This item may be marked N.O. if foods are held over for a second service, but you are unable to check the reheating procedure. Do not depend on discussions with management or cooks to make a determination on this item.

IN/ OUT **B. PHF reheated to 74°C (165°F) or higher in a microwave**

N.A. This item may be marked N.A. if foods are not reheated in a microwave in the establishment.

N.O. This item may be marked N.O. if foods are reheated in a microwave but you were unable to make a determination of compliance.

IN/ OUT **C. Commercially processed RTE, if reheated, held at 60°C (140°F) or above**

N.A. This item may be marked N.A. if commercially processed ready-to-eat foods are not reheated in the establishment.

N.O. This item may be marked N.O. if commercially processed ready-to-eat foods are reheated in the establishment, but you were unable to determine the reheating temperature.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

5. TIME / TEMPERATURE CONTROLS

5.2 *Reheating**

IN/ OUT D. Remaining unsliced portions of beef roasts are reheated for hot holding using minimum oven parameters

N.A. This item may be marked N.A. if remaining unsliced portions of beef roasts are not used or reheated in the establishment.

N.O. This item may be marked N.O. if remaining unsliced portions of beef roasts are reheated in the establishment, but you were unable to determine the cooking temperature.

5. TIME / TEMPERATURE CONTROLS

5.3 *Cooling**

Note: Please note that the following items address 5° C (41°F) as well as 7° C (45°F). If you have a temperature that meets the 5° C (41°F) temperature requirement it should also be noted to be in compliance for the 7° C (45°F) item. Please write in this section of the report form all the temperatures you take of the products, no matter if they are IN compliance or OUT of compliance. Remember if one product is out of temperature the item is marked OUT of compliance.

IN/ OUT A. Cooked PHF cooled from 60°C (140°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 7°C/5°C (45°F/41°F) or below within 4 hours

N.A. This item may be marked N.A. if the establishment is a cook-serve establishment type.

N.O. This item may be marked N.O. if the establishment does cool PHF for a second service, but you were unable to determine the temperature and times.

IN/ OUT B. PHF (from ambient temperature ingredient) cooled to 7°C/5°C (45°F/41°F) or below within 4 hours

N.A. This item may be marked N.A. if no PHF are prepared from ambient temperature ingredient.

N.O. This item may be marked N.O. if these foods are prepared, but you were unable to determine the temperature.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

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5. TIME / TEMPERATURE CONTROLS

5.3 *Cooling**

IN/ OUT C. Foods received at a temperature according to Law are cooled to 7°C/ 5°C (45°F/ 41°F) within 4 hours.

***NOTE:** If raw shell eggs are immediately placed under refrigeration capable of keeping foods at 5° C (41°F) or 7° C (45°F), satisfactory compliance is achieved.*

***NOTE:** If one product is found out of temperature the item is marked out of compliance.*

N.A. This item may be marked N.A. if the establishment does not receive eggs, shellstock, milk or other products that have a transport temperature above 5 °C (41°F).

N.O. This item may be marked N.O. if the establishment does receive eggs, shellstock, milk, or other products that have a transport temperature above 5°C (41°F), but you were unable to determine if these products were cooled down as described above.

5. TIME / TEMPERATURE CONTROLS

5.4 *PHF Cold & Hot Holding**

IN/ OUT A. PHF is maintained at 7°C/ 5°C (45°F/ 41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control

N.A. Do Not Mark This Item N.A.

N.O. Do Not Mark This Item N.O.

IN/ OUT B. PHF is maintained at 60°C (140°F) or above, except during preparation, cooking, or cooling or when time is used as a public health control

N.A. This item may only be marked N.A. if there is no PHF hot holding in the establishment.

N.O. This item should be marked N.O. only in rare instances, when you are unable to determine compliance. Inspections should be conducted during a time when hot holding temperatures can be taken.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

5. TIME / TEMPERATURE CONTROLS

5.4 *PHF Cold & Hot Holding**

IN/ OUT **C. Roasts are held at a temperature of 54°C (130°F) or above**

N.A. This item may only be marked N.A. if roast is not a menu item.

N.O. This item should be marked N.O. only in rare instances when you are unable to determine compliance. Inspections should be conducted during a time when hot holding temperatures can be taken.

5.5 *Date Marking & Discarding**

IN/ OUT **A. Date marking for RTE, PHF prepared on-site and opened commercial container held for more than 24 hours**

N.A. This item may only be marked N.A. if there is no RTE, PHF prepared-on-premises, or opened commercial container held for more than 24 hours

N.O. This item should be marked N.O. when RTE, PHF prepared-on-premises, or an opened commercial container is held for more than 24 hours and you are unable to determine compliance. Do not depend on information from managers or cooks.

IN / OUT **B. RTE, PHF / opened commercial container held at ≤ 5°C (41°F) for ≤ 7 days or > 5°C-7°C (41°F-45°F) for ≤ 4 days and discard**

N.A. This item may only be marked N.A. if there is no RTE, PHF prepared-on-premises, or opened commercial container held for more than 4 days at 7°C (45°F) or greater than 7 days at 5° C (41°F).

N.O. This item should be marked N.O. when RTE, PHF is prepared-on-premises, or opened commercial container is held beyond guidelines listed above and you are unable to determine compliance. Do not depend on information from managers or cooks.

5.5 *Date Marking & Discarding**

IN/ OUT **C. If RTE, PHF prepared on-site / opened commercial container is frozen, then 1) consume within 24 hours of thawing or 2) indicate time before freezing on label**

N.A. This item may only be marked N.A. if there is no prepared-on-premises, frozen, RTE, PHF or opened commercial container.

N.O. This item should be marked N.O. when you are unable to determine compliance. Do not depend on information from managers or cooks.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

5. TIME / TEMPERATURE CONTROLS

IN/ OUT D. If frozen RTE, PHF prepared on-site / frozen opened commercial container is thawed, hold at $\leq 5^{\circ}\text{C}$ (41°F) for ≤ 7 days minus time from preparation/opening or $> 5^{\circ}\text{C}$ - 7°C (41°F - 45°F) for ≤ 4 days minus the time from preparation/opening and discard

N.A. This item may only be marked N.A. if there is no prepared-on-premises, frozen, then thawed RTE, PHF or opened commercial container.

N.O. This item should be marked N.O. when you are unable to determine compliance. Do not depend on information from managers or cooks.

5.6 *Time**

IN/ OUT When only time is used as the public health control, food is cooked and served within 4 hours

N.A. This item may only be marked N.A. if time is not used as the only public health control.

N.O. This item should be marked N.O. when time is used as the public health control and you are unable to determine compliance. Do not depend on information from managers or cooks.

6. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*

IN/ OUT A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served

N.A. This item may be marked N.A. if a highly susceptible population is not served.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella* Enteritidis

N.A. This item may be marked N.A. if a highly susceptible population is not served.

N.O. This item should be marked N.O. only in rare instances when you are unable to determine compliance. Inspections should be conducted during a time when egg dishes and recipes using eggs are prepared.

IN/ OUT C. Raw or partially cooked animal food, and raw seed sprouts not served

N.A. This item may be marked N.A. if a highly susceptible population is not served.

N.O. This item should be marked N.O. only in rare instances when you are unable to determine compliance. Inspections should be conducted during a time when egg dishes and recipes using eggs are prepared.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

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6. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*

IN/ OUT D. Unopened food package not re-served

N.A. This item may be marked N.A. if a highly susceptible population is not served.
 N.O. **Do Not Mark** This Item N.O.

7. PROTECTION FROM CONTAMINATION*

IN/ OUT A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food

 This item may be marked IN or OUT of compliance.
 N.A. This item may only be marked N.A. if there is only a vegetarian menu (not likely during a Standardization and Certification exercise).
 N.O. **Do Not Mark** This Item N.O.

IN/ OUT B. Raw animal foods separated from each other during storage, preparation, holding, and display

N.A. **Mark** this item N.A if there is only a vegetarian menu.
 N.O. **Do Not Mark** this item N.O.

IN/ OUT C. Food protected from environmental contamination

N.A. **Do Not Mark** This Item N.A.
 N.O. **Do Not Mark** This Item N.O.

7. PROTECTION FROM CONTAMINATION*

IN/ OUT D. After being served or sold to a consumer, food is not re-served

N.A. **Do Not Mark** This Item N.A.
 N.O. **Do Not Mark** This Item N.O.

IN/ OUT E. Discarding or reconditioning unsafe, adulterated or contaminated food

N.A. This item may be marked N.A. if unsafe food is not reconditioned.
 N.O. **Do Not Mark** This Item N.O.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

STATUS

8. FOOD-CONTACT SURFACES

NOTE: *This item will require some judgement to be used when marking it IN or OUT of compliance. It should be marked OUT of compliance if observations are made that support a pattern of noncompliance with this item. One dirty utensil, food-contact surface, or one sanitizer container without sanitizer would not necessarily support an OUT of compliance mark.*

IN/ OUT **Food-contact surfaces and utensils are clean to sight and touch and sanitized before use***

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

9. PROPER, ADEQUATE HANDWASHING*

NOTE: *You must be in the establishment long enough to make an observation for all sections of personnel.*

IN/ OUT **Hands clean and properly washed***
This item must be marked OUT of compliance if one person is observed with dirty hands or with hands that have not been properly washed.

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

10. GOOD HYGIENIC PRACTICES*

IN/ OUT **Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles***

This item must be marked OUT of compliance if one person is observed to be out of compliance with this item.

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

11. PREVENTION OF CONTAMINATION FROM HANDS*

IN/ OUT **Exposed, RTE food not touched by bare hands unless employees have utilized special handwash procedures.**

This item must be marked OUT of compliance if one person is observed to be out of compliance with this item.

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

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12. HANDWASH FACILITIES*

IN/ OUT A. Handwash facilities conveniently located and accessible for employees

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

13. CHEMICAL

IN/ OUT A. No unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*

This item is marked IN compliance if no unapproved additives are on site; or if sulfites are on the premises, but they are used properly.

This item is marked OUT of compliance if unapproved additives are found on premises and improperly used, or if sulfites are applied to fresh fruits & vegetables.

N.A. This item is marked N.A. if the food establishment does not use any additives or sulfites.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used

It may be marked OUT of compliance for improper storage or use of any one of the listed items.

N.A. **Do Not Mark** This Item N.A.

N.O. **Do Not Mark** This Item N.O.

IN/ OUT C. Poisonous or toxic materials held for retail sale properly stored*

It may be marked OUT of compliance for improper storage or use of any one of the items.

N.A. This item may be marked N.A. if the establishment does not hold poisonous or toxic materials for retail sale.

N.O. **Do Not Mark** This Item N.O.

14. CONFORMANCE WITH APPROVED SYSTEMS*

IN/ OUT It may be marked OUT of compliance for improper storage or use of any one of the items.

N.A. This item may be marked N.A. if the establishment does not have a variance or HACCP procedure.

N.O. **Do Not Mark** This Item N.O.